

COTARELLA



TENUTA MONTIANO
LAZIO
POMELE 2017

LAZIO
INDICAZIONE
GEOGRAFICA
PROTETTA

GRAPES
ALEATICO 100%

PRODUCTION ZONE
BOLSENA

SURFACE OF THE VINEYARD
2 HA

ALTITUDE OF THE VINEYARD
300 METRES ON THE SEA LEVEL

TYPE OF SOIL
VOLCANIC ORIGIN, RICH IN STONES

TRAINING SYSTEM
SPUR CORDON

DENSITY OF VINES
5.000 PER HA

PRODUCTION PER HECTAR
5.000 KG

YIELD OF GRAPES INTO WINE
50%

AVERAGE AGE OF VINES
12 YEARS



HARVEST TIME
MIDDLE OCTOBER

VINIFICATION
COLD MACERATION ON THE SKINS
FOR 4 DAYS AT 10°C

ALCOHOLIC FERMENTATION
IN STAINLESS STEEL

MALOLACTIC FERMENTATION
NOT CARRIED OUT

AGEING
IN BOTTLES

ALCOHOLIC
10,68 %

TOTAL ACIDITY
6,43 GR/LT

SUGARS
78,10 GR/LT

PH
3,33

THE GRAPES AND THE VINEYARD

Aleatico is a variety introduced into Italy from Greece since ancient times which successively found its ideal acclimatization in the area surrounding the Lake of Bolsena. Here the correspondence between the vineyard and pedoclimatic characteristic is complete, this is where the vineyard of the agricultural estate "Pomele" is situated. The estate is managed in a joint venture with Faculty of the Agricultural studies of the University in Viterbo.

THE VINIFICATION

The overseeing of the vineyard is done with great care so that every plant grows in the best balance. The production at 600 grams of grapes per plant and the vinification resulting from 3 days of cold maceration on the skins are

Meant to preserve and intensify the important aromas which we get from this special variety of grapes.

THE WINE

This Aleatico is an ideal dessert wine of great ductility. Sweet with an extraordinary aromatic range it is rich in fragrant varietal aromas ideal to accompany dessert and pastry.